

Abstract

The present invention relates to pure aquatic ham sausage or western style ham sausage containing fish, which made from pure aquatic meat. The ham sausage or western style ham sausage according to the invention is produced by using the minced cephalopod aquatic meat as a binding agent, mixing with fish as a main material, adding flavorings to the mixture, and processing by conventional methods, wherein the cephalopod aquatic meat comprise 8-95% of the total weight. The present invention make use of high binding ability of the cephalopod aquatic to overcome the defects of the fish which difficult to processed due to its high moisture content and short fibres, and use cephalopod aquatic meat instead of animal and bird meat in the ham sausage or western style ham sausage using chopped fish as raw material, making it become possible that the pure aquatic ham sausage or western style ham sausage can be made. The present invention provide a new way to process aquatic, keep the original flavor and nutrition of aquatic animal to maximum extent and the ham sausage or western style ham sausage obtained is more delicious and better in taste comparing the existing aquatic ham sausage or western style ham sausage prepared with animal and bird meat.

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(54) Title: THE PROCESS FOR PURE AQUATIC HAM OR CHINESE HAM CONTAINING FISH

(54) 发明名称: 含鱼肉的纯水生动物肉火腿肠或西式火腿及制作方法

(57) Abstract: The present invention relates to pure aquatic ham or Chinese ham containing fish, which made from pure aquatic meat. The ham or Chinese ham according to the invention is produced by using the minced cephalopod aquatic meat as a binding agent, mixing with fish as a main material, adding flavorings to the mixture, and processing by conventional methods, wherein the cephalopod aquatic meat comprise 8-95% of the total weight. The present invention make use of high binding ability of the cephalopod aquatic to overcome the defects of the fish which difficult to processed due to its high moisture content and short fibres, and use cephalopod aquatic meat instead of animal and bird meat in the ham using chopped fish as raw material, making it become possible that the pure aquatic ham can be made. The present invention provide a new way to process aquatic, keep the original flavor and nutrition of aquatic animal to maximum extent and the ham or Chinese ham obtained is more delicious and better in taste comparing the existing aquatic ham prepared with animal and bird meat.

(57) 摘要

一种用百分之百水生动物肉制作的含鱼肉的纯水生动物肉火腿肠或西式火腿, 利用切碎的头足类水生动物肉作为粘结剂与鱼肉混合作为主料, 再配以调味辅料后用常规方法制成含鱼肉的纯水生动物肉火腿肠或西式火腿, 其中头足类水生动物肉占总重量的 8-95%。充分利用头足类水生动物肉粘接性强的特点, 较好地克服了因为鱼肉纤维短, 水分大而不易加工成形的缺点, 同时在制作过程中用头足类水生动物肉替代了原来以鱼糜为原料的火腿肠或西式火腿中的畜禽肉, 使用百分之百水生动物制作火腿肠或西式火腿成为现实。为水产品加工开辟了一条新途径。最大限度地保持了各种水生动物的营养和原有风味, 比市场现有的以鱼糜和畜禽肉为原料制成的水生动物肉火腿肠或西式火腿, 鲜香味更浓郁、口感更好、营养更丰富。